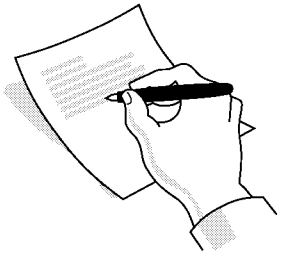

TECHNICAL DATA

Supply Voltage	230 V/50 Hz
Rated Power Input	1300 W
Fuse	10 A (UK 13 A)
MW output power	750 W
Outer dimensions (HxWxD)	348 x 595 x 320
Inner dimensions (HxWxD)	187 x 370 x 290

In accordance with IEC 60705.

The International Electrotechnical Commission, SC. 59H, has developed a standard for comparative testing of heating performance of different microwave ovens. We recommend the following for this oven:

Test	Amount	Approx. time	Power level	Container
12.3.1	750 g	10 min	750 W	Pyrex 3.227
12.3.2	475 g	5 ½ min	750 W	Pyrex 3.827
12.3.3	900 g	14 min	750 W	Pyrex 3.838
13.3	500 g	2 min 40 sec	Jet Defrost	

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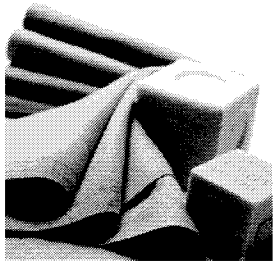
GB

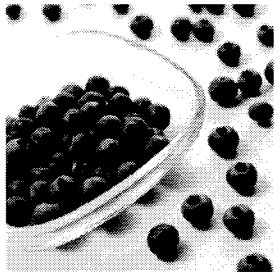
Whirlpool Sweden AB

MBI A10

Gebrauchsanweisung
Instructions for use
Mode d'emploi
Gebruiksaanwijzing
Istruzioni per l'uso



Brugsanvisning
Bruksanvisning
Käyttöohje
Manual de utilização
Instrucciones para el uso



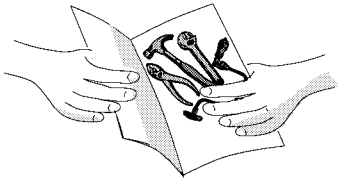
Οδηγίες χρήσης
Instrukcje użytkowania
Használati utasítás
Инструкция за използване
הוראות שימוש

Návod k použití
Návod na použitie
Instrucţiuni de utilizare
Инструкции по эксплуатации
تعليمات وكيفيّة الاستعمال

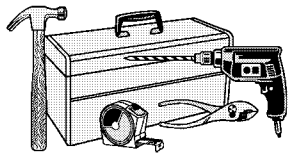
for
IKEA®
from
Whirlpool®

INSTALLATION

MOUNTING THE APPLIANCE



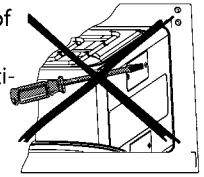
FOLLOW THE SUPPLIED separate mounting instructions when installing the appliance.



PRIOR TO CONNECTING

CHECK THAT THE VOLTAGE on the rating plate corresponds to the voltage in your home.

DO NOT REMOVE THE MICROWAVE INLET PROTECTION PLATES located on the side of the oven cavity wall. They prevent grease & food particles from entering the microwave inlet channels.



ENSURE the oven cavity is empty before mounting.

ENSURE THAT THE APPLIANCE IS NOT DAMAGED. Check that the oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the oven and clean the interior with a soft, damp cloth.

DO NOT OPERATE THIS APPLIANCE if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

AFTER CONNECTING

THE OVEN CAN BE OPERATED ONLY if the oven door is firmly closed.

THE EARTHING OF THIS APPLIANCE is compulsory. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.

TROUBLE SHOOTING GUIDE

IF THE OVEN DOES NOT WORK, do not make a service call until you have made the following checks:

- The Turntable and turntable support is in place.
- The Plug is properly inserted in the wall socket.
- The Door is properly closed.
- Check your Fuses and ensure that there is power available.
- Check that the oven has ample ventilation.
- Wait for 10 minutes, then try to operate the oven once more.
- Open and then close the door before you try again.

THIS IS TO AVOID unnecessary calls for which you will be charged.
When calling for Service, please give the serial number and type number of the oven (see Service label). Consult your warranty booklet for further advice.

IF THE MAINS CORD NEEDS REPLACING it should be replaced by the original mains cord, which is available via our service organization. The mains cord may only be replaced by a trained service technician.

SERVICE ONLY TO BE CARRIED OUT BY A TRAINED SERVICE TECHNICIAN. *It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy.*

DO NOT REMOVE ANY COVER.

ENVIRONMENTAL HINTS

THE PACKING BOX may be fully recycled as confirmed by the recycling symbol. Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.

THIS APPLIANCE is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

THE SYMBOL on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

DISPOSAL must be carried out in accordance with local environmental regulations for waste disposal.

FOR MORE DETAILED INFORMATION about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

BEFORE SCRAPPING, cut off the mains cord so that the appliance cannot be connected to the mains.

MAINTENANCE & CLEANING

Cleaning is the only maintenance normally required.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

Do not use metal scouring pads, ***abrasive cleansers,*** *steel-wool pads, gritty washcloths, etc. which can damage the control panel, and the interior and exterior oven surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.*

Do not spray *directly on the oven.*

At regular intervals, especially if spill overs have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.

This oven is designed to operate with the turntable in place.

Do not operate the microwave oven when the turntable has been removed for cleaning.

Use a mild detergent, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.

Do not allow grease or food particles to build up around the door.

For stubborn stains, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

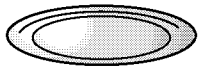
Do not use steam cleaning appliances when cleaning your microwave oven.

Adding some lemon juice to a cup of water, placing this on the turntable and boiling for a few minutes can eliminate odors inside the oven.

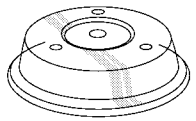
DISHWASHER SAFE:

Turntable support.

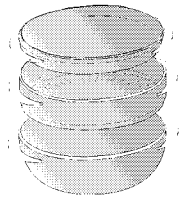
Glass turntable.



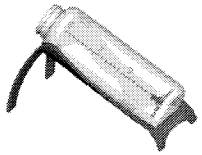
Cover



Steamer



Babybottle holder



IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Do not heat, or use flammable materials in or near the oven. Fumes can create a fire hazard or explosion.

Do not use your microwave oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials. Fire could result.

If material inside / outside the oven should ignite or smoke is observed, keep oven door closed and turn the oven off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.

Do not over-cook food. Fire could result.

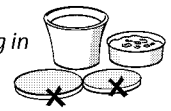
Do not leave the oven unattended, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating foods.

Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.

Only allow children *to use the oven with adult supervision after adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use. The appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance.*

If your oven has a combination mode, children should only use the oven under adult supervision due to the high temperatures generated.

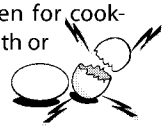
Do not use your microwave *oven for heating anything in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.*



The door seals and the door seal areas *must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.*

EGGS

Do not use your microwave oven for cooking or reheating whole eggs with or without shell since they may explode even after microwave heating has ended.



PRECAUTIONS

GENERAL

This appliance is designed for domestic use only!

The appliance should not be operated *without food in the oven when using microwaves. Operation in this manner is likely to damage the appliance.*

If you practice operating the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.

Do not use the cavity for any storage purposes.

Remove wire twist-ties *from paper or plastic bags before placing bag in the oven.*

DEEP-FRYING

Do not use your microwave oven for deep-frying, because the oil temperature cannot be controlled.

Use hot pads or oven mitts to prevent burns, when touching containers, oven parts, and pan after cooking.

LIQUIDS

E.g. beverages or water. Overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.

To prevent this possibility the following steps should be taken:

1. Avoid using straight-sided containers with narrow necks.
2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
3. After heating, allow standing for a short time, stirring again before carefully removing the container from the oven.

CAREFUL

Always refer to a microwave cookbook for details. Especially, if cooking or reheating food that contains alcohol.

After heating baby food *or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving.*

This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.

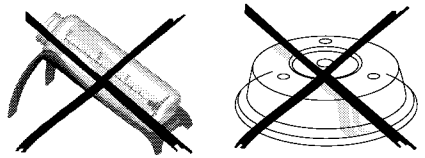
Ensure the Lid and the Teat is removed before heating!

STEAM

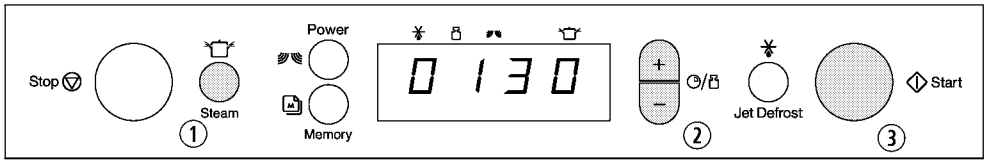
COOKING VEGETABLES

Place the vegetables into the strainer.
Pour 100 ml water into the bottom part.
Cover with the lid and set the time.
Soft vegetables such as broccoli and leek require 2-3 minutes cooking time.
Harder vegetables such as carrots and potatoes require 4-5 minutes cooking time.

1	**Potatoes / Root vetables** (150g - 500g)	**Use even sizes.** Cut the vetgetables into even pieces. Allow to stand for 1 - 2 minutes, after cooking
2	**Vegetables** (150g - 500g) (Cauliflower and Broccoli)	
3	**Frozen vegetables** (150g - 500g)	**Allow to stand** for 1 - 2 minutes.
4	**Fish filets** (150g - 500g)	**Distribute fillets evenly** on the steamgrid. Interlace thin parts. Allow to stand for 1 - 2 minutes, after cooking.



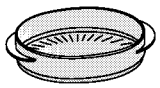
STEAM



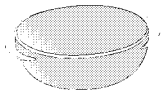
Use this function for such food as vegetables & fish.
Always use the supplied Steamer when using this function.

1. **Press the Steam button.**
2. **Continue to repeatedly press the Steam button** to set the food class.
3. **Press the +/- buttons** to set the weight of the food.
4. **Press the Start button.**

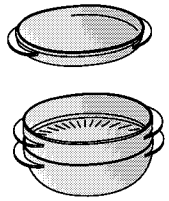
Place the food on the steam grid.



Add 100 ml (1dl) water in the bottom part of the steamer.



Cover with the lid.



***The Steamer is** designed to be used with microwaves only!*
Never use it with any other function at all.
***Using the steamer** in any other function may cause damage.*
***Always ensure** that the turntable is able to turn freely before starting the oven.*
***Always place** the steamer on the Glass Turntable.*

ACCESSORIES

GENERAL

There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.

Ensure that the utensils you use are oven proof and allow microwaves to pass through them before cooking.

When you put food and accessories in the microwave oven, ensure that they do not come in contact with the interior of the oven.
This is especially important with accessories made of metal or metal parts.

If accessories containing metal comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.

Always ensure that the turntable is able to turn freely before starting the oven.

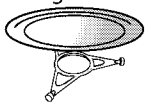
TURNTABLE SUPPORT

Use the turntable support under the Glass turntable. Never put any other utensils on the turntable support.

- Fit the turntable support in the oven.

GLASS TURNTABLE

Use the Glass turntable with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven.



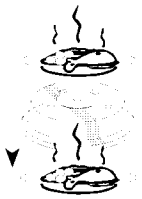
- Place the Glass turntable on the turntable support.

BABY BOTTLE HOLDER

Use the Baby bottle Holder when heating baby food in bottles that are too tall to stand-alone in the oven. Please see also, the chapter "Precautions", for more information about heating baby food.
(Not available in the UK and Ireland).

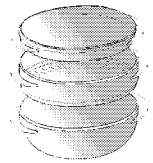
COVER

The Cover is used to cover food during cooking and reheating with microwaves only and helps to reduce spattering, retain food moisture as well as reducing the time needed.
Use the cover for two level reheating.



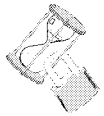
STEAMER

Use the steamer with the strainer in place for such foods as fish, vegetables and potatoes.
Always place the steamer on the Glass Turntable.



START PROTECTION / CHILD LOCK

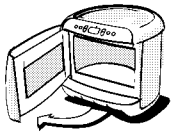
This automatic safety function is activated one minute after the oven has returned to "stand by mode". (The oven is in "stand by" when the 24-hour clock is displayed or if the clock has not been set, when the display is blank).



The door must be opened and closed e.g. putting food into it, before the safety lock is released. Else the display will show **"door"**.

TO PAUSE OR STOP COOKING

To pause cooking
The cooking can be paused to check, turn or stir the food by opening the door. The setting will be maintained for 10 minutes.



To continue cooking
Close the door and press the Start button *ONCE*. The cooking is resumed from where it was paused.
Pressing the Start button *TWICE* will increase the time by 30 seconds.

If you don't want to continue cooking
Remove the food, close the door and press the STOP button

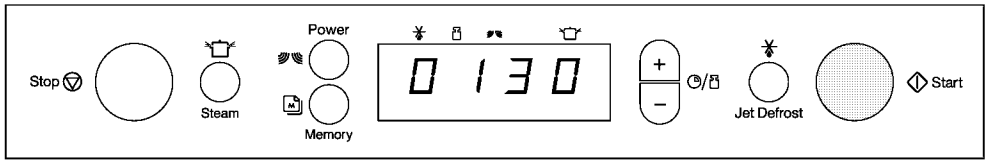
A beep will signal once a minute for 10 minutes when the cooking is finished.
Press the STOP button or open the door to cancel the signal.
Note: The oven will only hold the settings for 60 seconds if the door is opened and then closed after the cooking is finished.

COOLING DOWN

When a function is finished, the oven carries out a cooling procedure. This is normal.
After this procedure the oven switches off automatically.

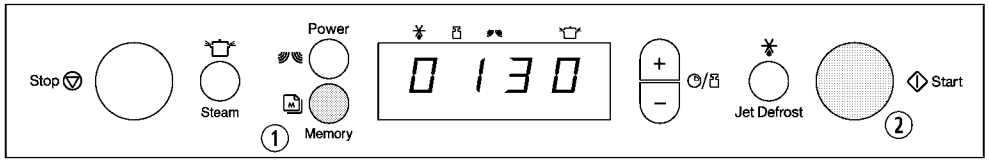
The cooling procedure can be interrupted without any harm to the oven.

JET START



This function is used for quick reheating of foods with a high water content such as; clear soups, coffee or tea.
Press to automatically start with full microwave power level and the cooking time set to 30 seconds. Each additional press increases the time with 30 seconds. You may also alter the time by pressing the +/- buttons to increase or decrease the time after the function has started.

MEMORY



The Memory function provides you with an easy way to quickly recall a preferred setting.
The principle of the Memory function is to store whatever setting that is currently displayed.

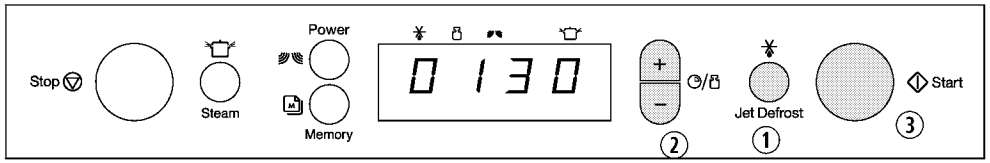
1. **Press the Memo button.**
2. **Press the Start button.**

How to store a setting:

1. **Select** any function and make the nesseccary settings
2. **make** the nesseccary settings
3. **Press and keep the Memo button pressed** for 3 seconds until an acoustic signal is heard. The setting is now stored. You may reprogram the memory as many times as you wish.

When the appliance is plugged in or after a power failure, your Memo function will have stored - 1 minutes and 750 W as default setting.

JET DEFROST



Use this function for defrosting Meat, Fish & Poultry ONLY.
Jet Defrost should only be used if the net weight is between 100 - 2Kg.

1. **Press the Jet Defrost button.**
2. **Press the + / - buttons** to set the weight of the food.
3. **Press the Start button.**

Midway through the defrosting process the oven stops and prompts you to turn Food.

- Open the door.
- Turn the food.
- Close the door and restart by pressing the Start button.

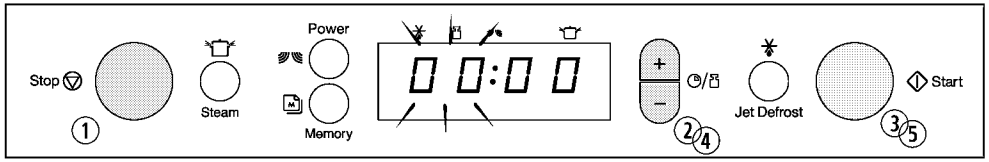
Note: The oven continues automatically after 2 min. if the food hasn't been turned. The defrosting time will be longer in this case.

This function needs to know the net weight of the food. The oven will then automatically calculate the needed time to finish the procedure.

FROZEN FOODS:
If the food is warmer than deep-freeze temperature (-18°C), choose lower weight of the food.
If the food is colder than deep-freeze temperature (-18°C), choose higher weight of the food.

FOOD		AMOUNT	HINTS
	MEAT	**100g - 2Kg**	Minced meat, cutlets, steaks or roasts.
	POULTRY	**100g - 2Kg**	Chicken whole, pieces or fillets.
	FISH	**100g - 1.5Kg**	Whole, steaks or fillets.
For food not listed in this table and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves" and choose 160 W when defrosting.			

CLOCK

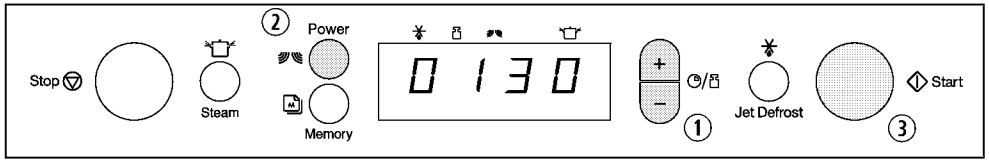


Keep the door open while setting the Clock. This gives you 5 minutes to complete the setting of the Clock. Otherwise, each step must be accomplished within 60 seconds.

1. **Press the Stop button** (3 seconds) until the left-hand digit (hour's) flicker.
2. **Press the +/- buttons** to set the hours.
3. **Press the Start button.** (The two right hand digits (minutes) flicker).
4. **Press the +/- buttons** to set the minutes.
5. **Press the Start button** again.

The Clock is set and in operation.
Note: When the appliance is first plugged in or after a power failure, the display is blank. If the clock is not set, the display will remain blank until the cooking time is set.
If you wish to remove the Clock from the display once it has been set, simply press the Stop button again for 3 seconds and then press the Stop button once more.
To reinstate the Clock, follow the above procedure.

KITCHEN TIMER

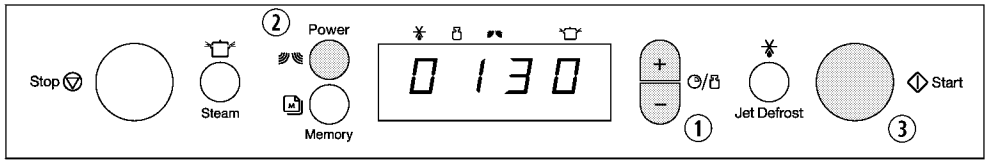


Use this function when you need a kitchen timer to measure exact time for various purposes such as cooking eggs or letting the dough rise before baking etc.

1. **Press the +/- buttons** to set the desired length of the timer.
2. **Press the power button** repeatedly to set the power to 0 W.
3. **Press the Start button.**

An acoustic signal will be heard when the timer has finished to count down.

COOK & REHEAT WITH MICROWAVES



Use this function for normal cooking and reheating, such as vegetables, fish, potatoes and meat.

1. **Press the +/- buttons** to set the time.
2. **Press the power button** repeatedly to set the power.
3. **Press the Start button.**

Once the cooking process has been started:
The time can easily be increased in 30-second steps by pressing the Start button. Each press increases the time with 30 seconds. You may also alter the time by pressing the +/- buttons to increase or decrease the time.
Pressing the power button may also change the power level. The first press will show you the current power level. Press the power button repeatedly to change power level.
All settings can be changed during cooking if you so desire.

CHOOSING POWER LEVEL

MICROWAVES ONLY	
Power	Suggested use:
750 W	**Reheating of beverages,** water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power. **Cooking of** fish, vegetables, meat etc.
500 W	**More careful cooking** e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	**Simmering stews,** melting butter.
160 W	**Defrosting.** Softening butter, cheeses. Softening Ice cream.
0 W	**When using** the Timer only.

MANUAL DEFROST

Follow the procedure for "How to cook & reheat with microwaves" and choose power level 160 W when defrosting manually.

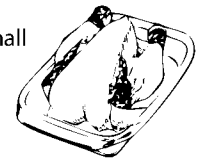
Check and inspect the food regularly. Experience will give you the times needed for various amounts.

Frozen food in plastic bags, plastic films or cardboard packages can be placed directly in the oven as long as the package has no metal parts (e.g. metal twist ties).

The shape of the package alters the defrosting time. Shallow packets defrost more quickly than a deep block.

Separate pieces as they begin to defrost. Individual slices defrost more easily.

Shield areas of food with small pieces of aluminum foil if they start to become warm (e.g. chicken legs and wing tips).



Turn large joints halfway through the defrosting process.

Boiled food, stews and meat sauces defrost better if stirred during defrosting time.

When defrosting it is better to underthaw the food slightly and allow the process to finish during standing time.

Standing time after defrosting always improves the result since the temperature will then be evenly distributed throughout the food.